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17. Upon the conclusion of the day's work the floors, walls, and utensils must be thoroughly cleansed and washed. All refuse, egg shells, and other offensive material shall be removed from the premises at least once in 24 hours.

Poultry Slaughterhouses—Sanitary Regulation. (Reg. Bd. of H., Jan. 21, 1913.)

Resolved, That the following rules and regulations for the conduct of poultry slaughterhouses be, and the same are hereby, adopted:

1. The floors of the premises must be swept, flushed, and deodorized at the close of business each day.

2. All parts of the walls and ceilings must be kept in a clean condition, and painted or whitewashed as often as may be required by an inspector of the department of health.

3. All parts of cages and gutters must be kept in a clean condition, and painted as frequently as may be required by an inspector of the department of health. The floors of all cages must be scraped and cleaned immediately after emptying.

4. Cages shall not be used continuously for the storage of poultry for a longer period than three days without emptying and cleaning.

5. The sides of the killing room, the absorption box, and the gutter beneath the same shall be thoroughly cleaned with a solution of washing soda (one-half pound of washing soda to a pailful of hot water), and thoroughly flushed at the close of business each day.

6. Poultry shall be killed only in that part of the premises set apart for the purpose, except that when desired galvanized iron water-tight cans may be used in any part of the premises, provided the blood is properly absorbed by sawdust.

7. Sawdust which has been used for the absorption of blood or other purposes, and all refuse of every kind whatsoever, shall be deodorized and removed from the premises at the close of business each day.

8. Empty crates must not be stored on the premises except in such places as may be designated by an inspector of the department of health.

9. The accumulation of disused barrels, boxes, crates, or other offensive material or refuse upon the premises is prohibited.

10. Poultry shall not be allowed at large upon the premises.

11. A permit to conduct a poultry slaughterhouse does not include the privilege of selling live poultry. And no live poultry shall be sold from any poultry slaughterhouse unless in accordance with a special permit issued therefor.

NOTE.—Any violation of these rules and regulations may be followed by prosecution for the recovery of a penalty or may be deemed sufficient cause for the revocation of the permit to slaughter poultry.

Slaughterhouses—Sanitary Regulation. (Reg. Bd. of H., Feb. 10, 1913.)

1. Establishments in which animals are slaughtered for food purposes in the city of New York shall be operated under a permit granted by the board of health and subject to the conditions thereof. Said permit shall be posted and kept posted in a conspicuous place on the premises where the business is conducted.

2. The owner, manager, superintendent, or person in charge of each slaughterhouse shall inform the inspector detailed thereto when work for the day has been concluded and of the next day and hour at which it is expected to slaughter animals. No animals shall be slaughtered except under the supervision of an inspector of the department of health.

3. Such establishments shall be suitably lighted and ventilated and kept sanitary at all times. All work in such establishments shall be performed in a cleanly manner, and the methods must be approved by the department of health. All floors shall

be so constructed that they may be kept clean. All floors on which water is used shall be properly graded and drained.

4. All house trucks and other equipment for transporting and handling meats, all knives and other tools, and all the appliances used in and around the slaughtering house shall be thoroughly cleaned at least once each day and shall be kept clean during use.

5. The employees shall be cleanly in their habits and clothing. The outer clothing worn by employees who dress or handle meat shall be of a material that is readily washed and cleansed. This outer clothing shall be clean at the beginning of each day's work.

6. In all slaughterhouses established after January 1, 1913, all water-closets, toilet rooms, and dressing rooms shall be entirely separated from apartments in which carcasses are dressed or meat or meat food products are cured, stored, packed, handled, or prepared. In slaughterhouses, which were established prior to January 1, 1913, where such rooms open into apartments in which meat or meat food products are handled, they must be provided with properly ventilated vestibules with doors which close automatically.

7. Water-closets and toilet rooms shall be conveniently located, sufficient in number, ample in size, and fitted with fixtures which have been approved by the department of health. The lavatories shall adjoin the water-closet apartment, but shall not be in the same room or apartment. These rooms shall be properly lighted, suitably ventilated, and kept inoffensive at all times. They shall be provided with running hot and cold water, soap, individual towels, and toilet paper.

8. The rooms or apartments in which meat or meat food products are prepared, cured, stored, packed, or otherwise handled shall be well ventilated, suitably lighted, free from odors from toilet rooms, catch basins, casing departments, tank rooms, and hide cellars, and shall be kept free from flies and other vermin. Poisonous exterminators may be used only under the supervision of an inspector of the department of health. Complete separation of inedible from edible departments, as directed by the department of health.

9. All rooms or apartments shall be provided with cuspidors, of such shape as not readily to be upset and of such material and construction as to be readily cleaned, and employees who expectorate shall be required to use them. Instructions in regard to the use of cuspidors shall be posted wherever required by an inspector of the department.

10. Butchers after handling diseased carcasses or parts thereof shall cleanse their hands of all grease by means of hot water and soap and then immerse them in a prescribed disinfectant and rinse them in clean water before dressing or handling healthy carcasses. All butchers' implements used in dressing diseased carcasses shall be sterilized by boiling water or other method approved by the department of health. Following the slaughter of any animal affected with infectious disease, all slaughtering shall be stopped until the implements are disinfected, unless other clean implements are provided.

11. Due care must be taken to prevent meat and meat food products from falling on the floor; and in the event of their having so fallen they shall be condemned or the soiled portions removed and condemned, as may be deemed proper in the judgment of the inspector.

12. Carcasses shall not be dressed with skewers or knives that have been held in the mouth. Skewers shall be cleaned with boiled water before being used a second time. Spitting on whetstones or steels when sharpening knives is prohibited.

13. Only good, clean, and wholesome water and ice shall be used in the preparation of carcasses, parts thereof, meat and meat food products.

14. Skins and hides from animals condemned for tuberculosis or any other disease infectious to man (except those animals showing lesions of anthrax or charbon,

regardless of the extent of the disease), but showing no outward appearance of the disease, may be removed for tanning or other uses in the arts. Whenever an animal is condemned on account of anthrax, every part of the said animal, including the hide, shall be tanked and destroyed.

15. Separate apartments, to be known as retaining rooms, shall be set apart at all establishments, and all carcasses and parts marked with a "department of health retainer" tag, shall be held in these rooms pending final inspection. These rooms shall be ratproof, large enough for carcasses to hang separately, furnished with abundant light, and provided with suitable tables and other necessary apparatus; the floors shall be of cement, asphalt, metal, or brick laid in cement, and shall have proper sewer connections. They shall be provided with facilities for locking, and locks for this purpose will be furnished by the department of health. The keys for such locks shall remain in the custody of the inspector.

16. When an animal intended for food purposes upon ante-mortem examination shows symptoms or is suspected of being affected with any disease or condition which may cause its condemnation in whole or in part on post-mortem inspection, it shall be tagged by a numbered metal tag bearing the words "Department of health suspect." This tag shall remain upon the animal until final post-mortem inspection, when it will be removed by an inspector of the department, and the appropriate action taken in regard to the carcass.

17. Wagons or cars or other vehicles in which meat or meat food products are transported shall be kept in a clean and sanitary condition. Such vehicles used in transporting meat through the city shall be so closed and covered that the contents shall be kept clean and completely free from dust, dirt, and flies.

18. Persons affected with tuberculosis or any other communicable disease shall not be employed in any of the departments of establishments where carcasses are dressed, meat is handled, or meat food products are prepared.

19. Upon all carcasses slaughtered under the supervision of the department of health, which have passed inspection, there shall be placed a meat-inspection stamp bearing the words "Department of health, passed," or an authorized abbreviation thereof, and such other matter as may be required by the department. The number of marks, their location on the carcass, and the time they shall be affixed shall be determined by the department of health.

20. No trade label bearing the words "N. Y. department of health, passed," or any abbreviation or simulation thereof shall be used on meat or meat-food products which have not been inspected and passed under these regulations, and no trade label bearing the inspection legend, or any abbreviation or simulation thereof, shall be placed upon meat or meat-food products, except under the supervision of an inspector of this department.

21. Proprietors of abattoirs shall, upon the completion of each day's operations, furnish to the inspector detailed to said abattoir statements containing accurate information in regard to the number and kind of the animals slaughtered, and the weight of the meat produced therefrom.

22. Separate trucks shall be provided for holding and transporting condemned carcasses and parts, and for the purpose of keeping viscera from coming in contact with the floor.

23. Hides, feet, offal, and dressed carcasses must not be allowed to accumulate on the killing floor.

Poultry—Permit Required for Keeping for Sale, Selling, and Slaughtering—Location of Plants. (Reg. Bd. of H., Feb. 10, 1913.)

Resolved, That from and after this date this board will grant permits to keep and sell live poultry by the crate and to kill chickens in poultry slaughterhouses, and to conduct poultry slaughterhouses under the following conditions, namely: